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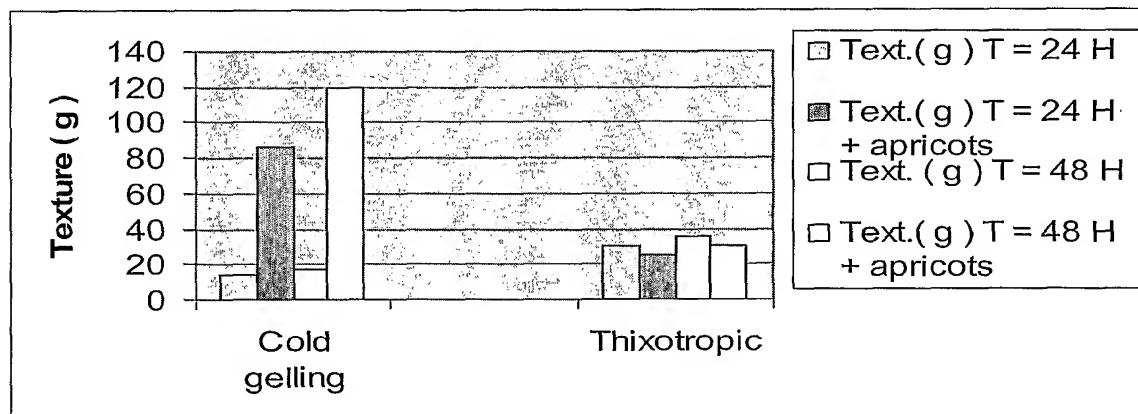
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(54) Title: COLD GELLING PASTRY GLAZE BASED ON PECTIN



(57) Abstract: The present invention relates to liquid or semi-liquid pastry glaze, gelling on contact with a support, in particular to cold gelling pastry glazes obtained by solubilizing a Ca<sup>2+</sup> reactive low methoxylated pectin, preferably a low methoxylated-amidated pectin and by applying conditions of brix, pH and/or suboptimal Ca<sup>2+</sup> levels or other jellification ions that do not allow gelling before application onto a food product that provides the extra amount of e.g. Ca<sup>2+</sup> ions and/or other conditions needed for jellification. The glaze solutions of the invention typically have a brix of about 35° to about 55°, an acid pH (for instance a pH below 4) and/or a natural free Ca<sup>2+</sup> level of about 15 ppm. The present invention further relates to the use of such pastry glazes on food products such as pastry, which will retain an excellent cut-ability and texture. The glazes according to the invention advantageously are ready-to-use glazes that can be applied with precision, that are cold gelling but do not have the disadvantages of a standard thixotropic glaze. They are highly suited for glazing of acid food products such as a fruit tart.



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*For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.*